

## The correct way . . .

Your electric cooker should be installed and connected to the mains by an expert. There are a number of official regulations to be observed. Only an expert knows these and will comply with them.

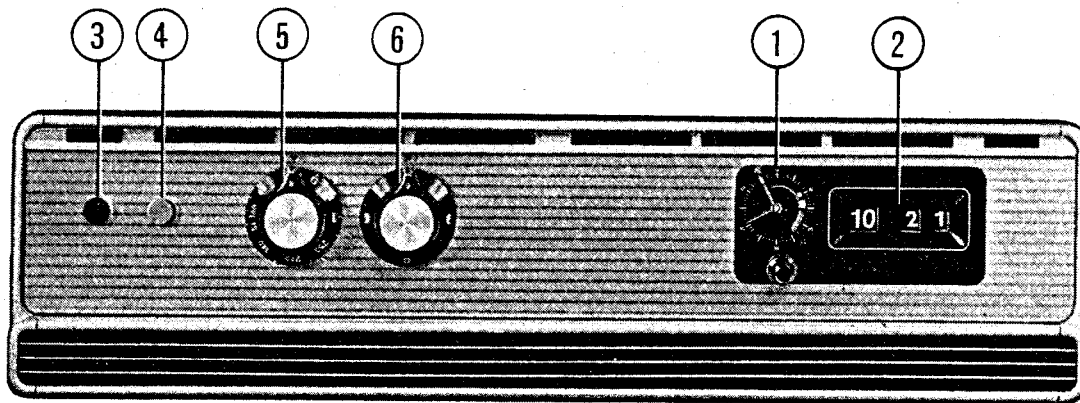
## Please note:

These instructions for use apply to several models of the AEG REGENT VENTITHERM range of electric cookers. It is therefore possible that you come across references to features not installed in your cooker.

**Warning. The surfaces of heating and cooking appliances become hot during operation. Keep small children away from them!**

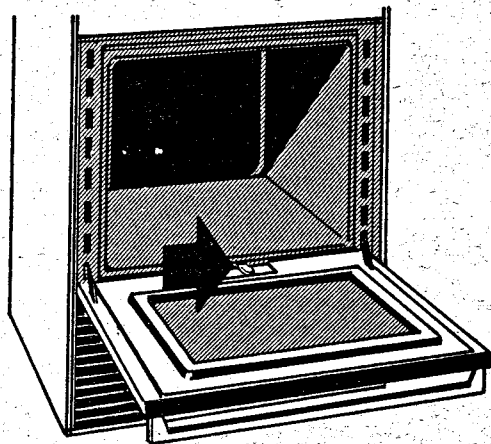
## Explanation of the control panels EBUV 880 H

- ① + ② **Synchromatic timing switch**  
with time-of-day indication, 12-hour automatic switching and audible alarm
- ③ **Red pilot light**  
indicates that the oven is switched on
- ④ **Yellow pilot light**  
indicates that the cooker is switched on
- ⑤ **Oven control** (combined control, see page 7)
- ⑥ **Control for warming compartment** (replaced by control knob for secondary oven in the U.K.)



## Removing the door of the oven and the Secondary Oven

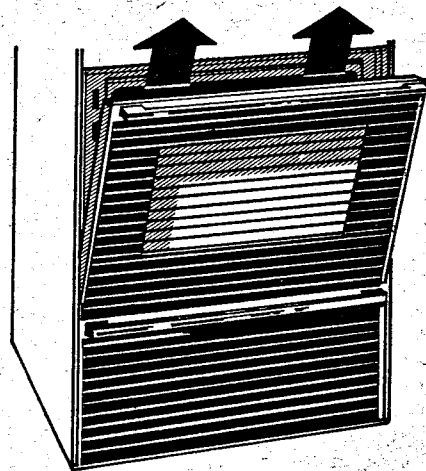
1. Open the door completely.
2. Move lever (see illustration) to mark.
3. Close the door until it remains at an angle (see illustration).



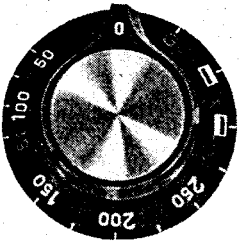


4. The door may now be removed from its hinges by lifting it and exercising slight pressure at the same time.

The door is installed in reversed sequence.

**Warning. Do not change the position of the lever when the door is removed.**



# Oven settings for secondary oven.

	50° C to St (125° C)	150° C to 275° C			G
	Drying Sterilizing	Baking, Roasting Braising	Sterilizing	Surface Browning	Grilling
	Top and bottom heating elements	Top and bottom heating elements	Bottom heating element alone	Top heating element alone	Grill heating element

## Panorama oven (Main oven - Ventitherm)

The oven of your AEG electric cooker does not only permit you to bake, fry, grill (with grill element IDH and screening plate as special accessories), sterilize and thaw frozen food, it is also suitable for preparing complete meals.

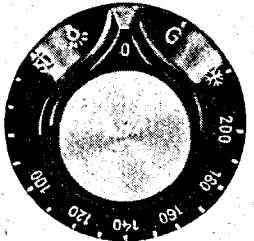
**During frying and baking the grids and sheets, as well as the pans must be inserted so far that they touch the back of the oven.**

A few words about the technical side: Your oven is equipped with a thermostat, which accurately maintains the temperature selected by means of the oven control. This means excellent results. When you switch on the oven it will consume electricity and the **red pilot light** comes on.

When the required temperature has been reached, the thermostat automatically switches off the current and the red pilot light extinguishes. If the temperature drops only slightly below the required temperature, the thermostat switches on the electricity and the red pilot light comes on again.

Apart from the red pilot light, your AEG electric cooker also has a **yellow pilot light**, which burns as long as the oven is switched on. A heating element is installed on the back panel of the oven; a fan evenly distributes the heat throughout the oven. This means that baking and frying can take place at the same time at different levels in the oven.

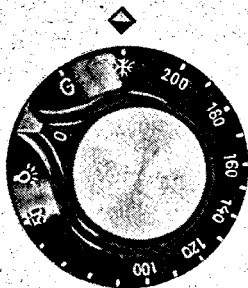
Venting slots are provided in the door of the oven under the handles. Horizontal ridges on both sides of the oven serve to slide in the frying pan, the baking sheet and the grid for frying, baking and grilling. The special design prevents the frying pan from tilting when it is removed from the oven. The frying pan is inserted with its raised edge to the front; when it touches the stops at the sides it is tilted slightly and pushed in on the horizontal ridges. The back panel of the oven accommodates the oven illumination, which burns permanently when the oven is switched on. If you want to use the light when cleaning the oven, turn the oven control from its zero position slightly in a clockwise direction until it locks.

	50 ° C — 200 ° C	*	<b>G</b>
	Drying Baking Frying	Thawing TV-dinners	Grilling
	The temperature is automatically controlled by the thermostat. Observe instructions in „Ventitherm“ cookbook.	Intensive stage, increased air flow, suitable for thawing deep-frozen food.	JHD infrared grill element.

## The intensive stage

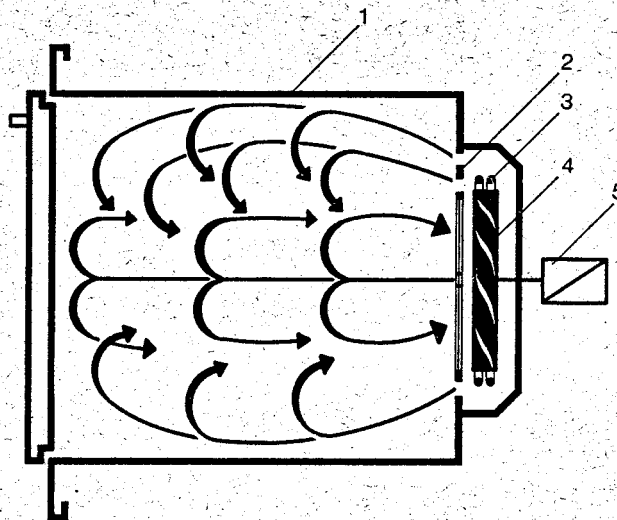
A special setting for thawing deep-frozen food.

Deep-frozen food, such as pizza, fish fingers, cakes, etc. are thawed and prepared with the control in this position and in accordance with the instructions of the manufacturer.



## Illustration of the circulation air heating system

- 1 oven case
- 2 guide screen for air
- 3 heating around the ventilator
- 4 ventilator
- 5 motor



## Grilling in the panorama oven. (Main oven - Ventitherm)

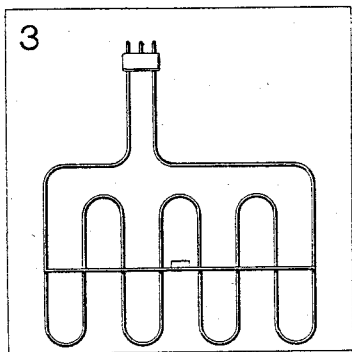
### This is how it is done:

The back panel of the oven of your AEG electric cooker is equipped with a socket, which is protected by a metal plate. When you have removed this protective plate, the infrared grill element can be inserted.

The door of the oven must be open during grilling and the screening plate (special accessory) must be inserted.

The latter prevents the heat from damaging the controls.

An infrared grill element and a screening plate enable you to do all the grilling you like.



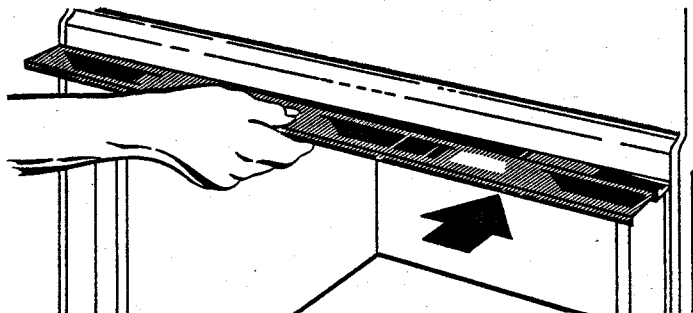
Make sure that the food to be grilled is placed on the large area of the grid to obtain the full benefit of the infrared radiation. Before you start grilling, insert the enamelled baking sheet — which is supplied with the grill element — as far as possible and with its **arched side up** over the grill. The protective sheet is inserted just below the control panel. It increases the effectiveness of the grill element and saves a lot of effort when cleaning the oven and the control panel after grilling.

Turn the oven control until the "G" is at the top and wait for some five minutes until it is red hot. You may now insert the food on the grid supplied with the element. The height depends on the nature and the thickness of the food.

The door of the oven remains open during pre-heating and grilling.

**Do not forget to remove the protective sheet over the grill after grilling.**

If you remove the grill element from the oven during baking, you must insert the ceramic dummy plug into the socket on the back panel of the oven.



## Operating the digital time switch

### 1. Setting the time (symbol h)

This is necessary only when the appliance is first installed and after a power cut.

Press button "a" and set the time by turning the dials in a **clockwise direction only**.

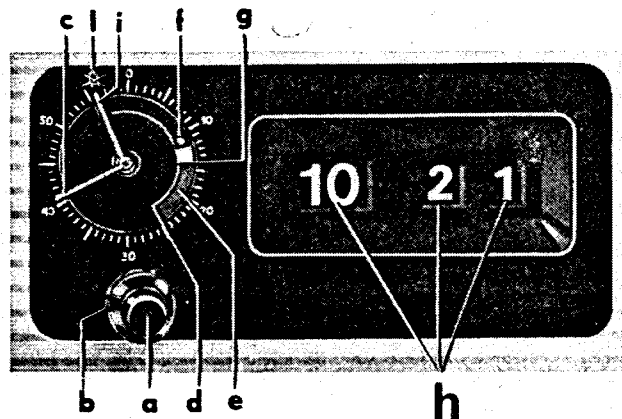
The red second-hand "c" shows whether or not the clock is

running). The clock contains an alarm, which operates independently of running).

### 2. Alarm

The time switch. You can set it to be reminded of certain things. The button "a" (**do not press**) permits you to select a time between 1 and 55 minutes. (The alarm has a scale 0-10-20-30-40-50 and an orange-tipped hand). When the set time has elapsed, the alarm sounds. The audible alarm can be switched off by turning the hand "i" in an anti-clockwise direction to the bell-symbol "l".

(The hand locks in this position).



### 3. Automatic switching

The control "b" permits you to select the end of cooking, frying, grilling or baking, and the duration (a maximum of 4 hours).

Example: (see illustration)

Food is to be ready by 5 p.m. and requires two hours to cook.

1. Knob "b" is turned **clockwise** until the edge "d" (end of baking, frying, or boiling) and its stop "f" is set to 17.00 (see illustration).

2. By turning the same knob in an **anti-clockwise** direction, the edge "g" (line between red and yellow) is set to 15.00 (see illustration).

The length of the red zone "e" indicates the duration of the cooking process.

3. Set the oven control to the required temperature range.

The clock will now switch on the cooker at 3 P.M. and switch it off at 5 P.M.

After completion of the automatic process, switch the clock to normal operation. The yellow zone must not be visible.



## Privilege entails responsibility

Very few friends are as undemanding as your AEG electric cooker. Just a little bit of care will keep it happy.

When you first use your new AEG electric cooker, please remember that it likes to be treated properly.

**First switch on the oven at the lowest temperature range; after fifteen minutes switch it to the highest temperature for some 3 to 4 minutes. This will burn the protective coating and your oven is now ready for use.**

All enamelled parts are cleaned with a wet cloth and subsequently dried with a dry cloth. Treat any burned areas before wiping with warm washing-up suds or a little Jif. The chromium plated control panel is cleaned with warm washing-up suds. The inside of the oven (page 6, fig.2) behind the guide screen for the hot air has a stay-clean liner and does not require manual cleaning.

Do not use aluminium foil to line the oven as the build up of heat might damage the enamel.

A little care will keep the oven "new" for years.

## Fitting the oven

The fitted oven can be installed in any suitable piece of kitchen furniture. The oven is pushed in from the front and placed on a special base.

**The fitted oven must be fixed by means of four woodscrews.**

It is necessary that the oven is fixed firmly and in a horizontal position.

## Some advice for the electrician

A separator must be installed. The term separator applies to switches with a gap more than 3 mm between the contacts.

**If repairs are to be made, the appliance must be disconnected from the mains. by means of the separator.**

**The installed appliance should be protected on all sides in such a manner that live parts cannot be touched. The protection should be removable by means of tools only.**

## Some final words on advice

If the oven does not get hot, first check the oven fuses and make sure that the main switch on the meter panel is on.

To change the bulb of the oven illumination, the glass can be removed to the front.

Replacement type: heat-proof bulb, type E 14, 250 V, 40 Watts.

We strongly recommend that any checks or repairs be carried out by an officially recognized electrician only.

We reserve the right to effect design changes in keeping with technical improvements.



